



**Randy Chow**

**Senior Faculty and Operations Manager  
At-Sunrice GlobalChef Academy**

Fort Canning Park, Fort Canning Centre  
Singapore 179618  
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**AWARDS & ACHIEVEMENTS:**

- 2008 Double Gold in Cold Categories  
Singapore National Team Advisor  
IKA Culinary Olympics, Germany
- 2006 Gold in both Hot And Cold Categories  
Overall 3<sup>rd</sup> placing among 28 National Teams  
Singapore National Team Manager  
EXPOGAST Culinary World Cup, Luxembourg
- 2005 Gold in both Hot And Cold Categories  
Overall World Champion  
Singapore National Team Advisor  
IGEHO Culinary World Championship, Switzerland
- 2005 Overall Champion in International Buffet Category  
Singapore National Team Manager  
Emirates Salon Culinaire, Dubai
- 2004 Gold in Appetizer and Dessert categories,  
Silver in Hot Cooking and Bronze in Plated Main Courses  
Olympiad Der Koche, Germany
- 2004 Singapore's Chef Of The Month (March)  
AsiaCuisine.com, Singapore
- 1998 Silver in Hot Cooking and Cold Display categories  
Food & Hotel Asia, Singapore
- 1996 Four Silvers in the Buffet Platter, Restaurant  
Platter & Hot Cooking Categories  
Olympiad Der Koche, Germany
- 1996 Overall Gold Medal in the Regional Team Category  
Food & Hotel Asia, Singapore

Culinary / Pastry / Baking / Wine / Friends

At-Sunrice GlobalChef Academy, Fort Canning Centre, Fort Canning Park, Singapore 179618  
Tel: (65) 6336 3307 Fax: (65) 6336 9353 [www.at-sunrice.com](http://www.at-sunrice.com)



- 1994 Gold in Hot Cooking and Silver in Cold Display Food & Hotel Asia, Singapore
- 1994 Overall 2<sup>nd</sup> Placing 'Battle Of The Lion' Trophy Food & Hotel Asia, Singapore
- 1992 Gold in Hot Cooking and Bronze in 5-course Menu Food & Hotel Asia, Singapore
- 1990 Overall Silver Medal in the Regional City Team Category Food & Hotel Asia, Singapore
- 1988 Silver in Pastry Showpiece & Bronze in the Restaurant Platter & Hot Cooking Categories Food & Hotel Asia, Singapore
- 1986 Overall Gold Medal in the Apprentice Team Category and Bronze in the Pastry Showpiece Category Food & Hotel Asia, Singapore

#### **EDUCATION:**

- 2008 **Food Styling Master Class**  
by Ms Denise Vivaldo from Los Angeles
- 1987 - 1989 **American Hotel & Motel Association (AHMA)**  
Certification in F&B Management; Convention Management; Purchasing Management; F&B Control Food Production Principles and Basic Sanitation
- 1984 - 1986 **Singapore Hotel Association Training & Education Centre (SHATEC)**  
National Trade Certification in Food Preparation, Grade 2

#### **EXPERIENCE:**

- Present **At-Sunrice GlobalChef Academy**  
*Senior Faculty and Operations Manager*
- 2008 - 2009 **ParkwayHealth**  
*Group Executive Chef*
- 1997 - 2008 **Mount Elizabeth Hospital**  
*Executive Chef*
- 1995 - 1997 **Seattle Café Pte Ltd**  
*Executive Chef*
- 1994 - 1995 **Planners Food & Beverage**  
*Deputy Head*

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- 1992-1994 **Kriston Food & Beverage**  
*Executive Chef*
- 1991-1992 **Kriston Food & Beverage**  
*Sous Chef*
- 1990-1991 **The Pan Pacific Singapore**  
*Junior Sous Chef*
- 1988-1990 **The Pan Pacific Singapore**  
*Chef de Partie*
- 1987 **The Southampton Princess – Bermuda**  
*Chef de Partie*
- 1986 - 1987 **Hilton International Singapore**  
*1<sup>st</sup> Cook to Leading Cook*

Core Committee Member at Singapore Chefs Association:

- 2006 - 2008 **Vice President**
- 2003 - 2006 **Honorary Treasurer**

Committee Member in government bodies:

- 2009 **Institute of Technical Education**  
On-going development of industry-relevant curriculum for culinary programmes
- 2008 **Institute of Technical Education**  
Selection committee to identify potential candidates to represent Singapore in Calgary, Canada
- 2006 **Singapore Workforce Development Agency**  
Advised on certification process for national culinary education courses
- 2006 **SPRING Singapore**  
Advised on campaign launch to publicise the culinary arts as a viable profession